



# Mandarin Pasta Salad



The Pampered Chef®

## Dressing

- |     |   |     |  |
|-----|---|-----|--|
| 1   | teaspoon finely chopped, peeled, fresh gingerroot | 1/4 | cup vegetable oil                                      |
| 1   | garlic clove, pressed                             | 1   | teaspoon sesame oil                                    |
| 1/3 | cup rice vinegar or white wine vinegar            | 1   | envelope <b>Lipton® Recipe Secrets® Onion Soup Mix</b> |
| 1/4 | cup orange juice                                  | 2   | teaspoons sugar  |

## Salad

- |     |                                     |     |   |
|-----|-------------------------------------|-----|---|
| 8   | ounces uncooked bow-tie pasta       | 1   | package (6 ounces) fresh baby spinach leaves      |
| 1/2 | cucumber, scored, seeded and sliced | 1   | can (11 ounces) mandarin orange segments, drained |
| 1/2 | cup diced red bell pepper           | 2   | cups diced, cooked chicken                        |
| 1/2 | cup coarsely chopped red onion      | 1/2 | cup sliced almonds, toasted                       |



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1. For dressing, finely chop gingerroot, using **Food Chopper**. In **Small Batter Bowl**, whisk gingerroot, garlic pressed with **Garlic Press**, vinegar, orange juice, vegetable oil, sesame oil, soup mix and sugar. Cover; refrigerate until ready to use.
2. For salad, cook pasta according to package directions in **Professional (8-qt.) Stockpot**; drain and rinse under cold, running water. Place pasta in **Simple Additions™ Large Bowl**.
3. Meanwhile, score cucumber, using **Lemon Zester/Scorer**; remove seeds, using **The Corer™**. Slice cucumber, using **Ultimate Slice & Grate**; cut slices in half. Dice bell pepper, using **Chef's Knife**. Coarsely chop onion, using **Food Chopper**. Add cucumber, bell pepper, onion, spinach, mandarin oranges, chicken and almonds to pasta. Pour dressing over salad and toss. Serve immediately.

Yield: 12 servings. Nutrients per serving: Calories 210, Total Fat 9 g, Saturated Fat 1 g, Cholesterol 20 mg, Carbohydrate 21 g, Protein 11 g, Sodium 210 mg, Fiber 2g

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